

SUPPLIER / FACTORY	J Sykes & Sons (Manchester) Ltd
ADDRESS	New Smithfield Market, Manchester M11 2WP
TELEPHONE NUMBER	01612239311
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TECHNICAL CONTACT	Technical
EMAIL ADDRESS	Technical@sykesseafoods.co.uk
FACTORY HEALTHMARK NUMBER	UK GG 500 EC
PRODUCT TITLE	Premium Battered Cod
PRODUCT DESCRIPTION	Formed Cod Fillet coated in a crispy batter
PRODUCT CODE	Arctic Royal
BRAND	<i>Gadus macrocephalus</i>
SPECIES	230000, 230001, 230002, 230003, 230004
COUNTRY OF ORIGIN	Packed in the UK
INGREDIENTS DECLARATION	Cod (FISH) (50%), Batter [Water, Fortified WHEAT flour (WHEAT flour, Calcium Carbonate, Iron, Niacin, Thiamin (B1)), Rapeseed Oil, Salt, WHEAT Starch, Raising Agents (Sodium Phosphates, Sodium Bicarbonate: Skimmed MILK powder, Yeast Extract)].
SIZE/GRADE/COUNT	230000: 24 x 110-140g 230001: 24 x 140-170g 230002: 18 x 170-200g 230003: 15 x 200-230g 230004: 15 x 230-290g
GLAZE LEVEL	None
ADDITIVES OR PROCESSING AIDS USED, AND THEIR PURPOSE	Raising Agents (Sodium Phosphates, Sodium Bicarbonate)
SHELF LIFE	18 months
PRODUCT FARMED OR WILD CAUGHT	Wild
IF WILD CAUGHT SPECIFY FAO AND METHOD OF CATCH	Caught in Pacific Ocean (FAO 61/67) by Trawls
LABELLING INFORMATION	Product description, Best Before end, Weight, Allergy advice etc.
ALLERGENS LABEL DECLARATION	For allergens, including cereals containing gluten, see ingredients in bold

PACKAGING

230000: 24 x 110-140g

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Blue food grade liner	DESCRIPTION	Cardboard case
SIZE (L x W x H)	381x781x584mm	SIZE (L x W x H)	380 x 240 x 105 mm
GAUGE OF PACKAGING	12.5 mu	CASE WEIGHT	Min 2.837 kg
PRODUCT GROSS WEIGHT	Min 2.64kg	LAYERS PER PALLET	15
PRODUCT NETT WEIGHT (EXCLUDING ICE GLAZE)	Min 2.64kg	NUMBER PER LAYER	13
PACKS PER OUTER	1	CASES PER PALLET	195
COUNT PER PACK	24	PALLET HEIGHT	1.737m

Product Specification

PACK BARCODE	N/A	GROSS WEIGHT OF COMPLETED PALLET	581.215 kg
		OUTER BARCODE	5025728013571

230001: 24 x 140-170g

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Blue food grade liner	DESCRIPTION	Cardboard case
SIZE (L x W x H)	381x781x584mm	SIZE (L x W x H)	380 x 240 x 105 mm
GAUGE OF PACKAGING	12.5 mu	CASE WEIGHT	Min 3.557 kg
PRODUCT GROSS WEIGHT	Min 3.36 kg	LAYERS PER PALLET	15
PRODUCT NETT WEIGHT (EXCLUDING ICE GLAZE)	Min 3.36 kg	NUMBER PER LAYER	13
PACKS PER OUTER	1	CASES PER PALLET	195
COUNT PER PACK	24	PALLET HEIGHT	1.737m
PACK BARCODE	N/A	GROSS WEIGHT OF COMPLETED PALLET	721.615 kg
		OUTER BARCODE	5025728013588

230002: 18 x 170-200g

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Blue food grade liner	DESCRIPTION	Cardboard case
SIZE (L x W x H)	381x781x584mm	SIZE (L x W x H)	380 x 240 x 105 mm
GAUGE OF PACKAGING	12.5 mu	CASE WEIGHT	Min 3.257 kg
PRODUCT GROSS WEIGHT	Min 3.06 kg	LAYERS PER PALLET	15
PRODUCT NETT WEIGHT (EXCLUDING ICE GLAZE)	Min 3.06 kg	NUMBER PER LAYER	13
PACKS PER OUTER	1	CASES PER PALLET	195
COUNT PER PACK	18	PALLET HEIGHT	1.737m
PACK BARCODE	N/A	GROSS WEIGHT OF COMPLETED PALLET	663.115 kg
		OUTER BARCODE	5025728013595

230003: 15 x 200-230g

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Blue food grade liner	DESCRIPTION	Cardboard case
SIZE (L x W x H)	381x781x584mm	SIZE (L x W x H)	380 x 240 x 105 mm
GAUGE OF PACKAGING	12.5 mu	CASE WEIGHT	Min 3.197 kg
PACK GROSS WEIGHT	Min 3 kg	LAYERS PER PALLET	15
PACK NETT WEIGHT	Min 3 kg	NUMBER PER LAYER	13
PACKS PER OUTER	1	CASES PER PALLET	195
COUNT PER PACK	15	PALLET HEIGHT	1.737m
PACK BARCODE	N/A	GROSS WEIGHT OF COMPLETED PALLET	651.415 kg
		OUTER BARCODE	5025728013601

230004: 15 x 230-290g

INNER PACKAGING		OUTER PACKAGING	
DESCRIPTION	Blue food grade liner	DESCRIPTION	Cardboard case
SIZE (L x W x H)	381x781x584mm	SIZE (L x W x H)	380 x 240 x 105 mm
GAUGE OF PACKAGING	12.5 mu	CASE WEIGHT	Min 3.647 kg
PACK GROSS WEIGHT	Min 3.45 kg	LAYERS PER PALLET	15
PACK NETT WEIGHT	Min 3.45 kg	NUMBER PER LAYER	13
PACKS PER OUTER	1	CASES PER PALLET	195
COUNT PER PACK	15	PALLET HEIGHT	1.737m
PACK BARCODE	N/A	GROSS WEIGHT OF COMPLETED PALLET	739.165 kg
		OUTER BARCODE	5025728013618

QUALITY ATTRIBUTES

	ACCEPTABLE	REJECT
APPEARANCE	Even coating no evidence of exposed fish. White flesh of fish inside batter.	Uneven coating with exposed fish.
TASTE	Fresh clean taste of fish, mild savoury flavour from the batter.	No taste with no savoury flavour.
TEXTURE	Crispy batter moist soft fish flesh.	Soft batter not crispy dry flesh.
SMELL	Fresh sweet odour no off or offensive odour.	Off smell offensive odour.

QUALITY DEFECTS

DEFECT	ACCEPTABLE LEVEL	REJECT
Disturbed coating	Form Cod fillet coated in a golden coloured crumb with a highlights of crumb across the surface. No exposed fish. On cutting the fish will be creamy white in colour	The coating displays major defects that expose the fish >12 mm. Variation of colour to coating. Coating not crisp When cut the fish is discoloured to a grey colour
Texture	Crisp outer crumb with some softness towards the fish. Fish moist with flaky texture.	The coating is soft and soggy. The fish is wet and soft or fibrous

STORAGE INSTRUCTIONS	Store at -18°C or below. Do not refreeze once defrosted.
DEFROSTING INSTRUCTIONS	For best results cook from frozen.
COOKING INSTRUCTIONS	OVEN BAKE: Preheat oven to 220°C/ Gas Mark 7 for fan assisted ovens reduce temperature to 200°C. Place fillets on a preheat baking tray in the middle of oven for 15-20, 20-25, 25-30 minutes. Turn half way through cooking. DEEP FRY: Preheat oil to 180°C. Deep fry for approximately 4-5, 5-6, 6-7, 7-8 minutes. These instructions are guide only as cooking appliances vary. Ensure product is thoroughly and evenly cooked throughout before serving.

NUTRITIONAL INFORMATION

TYPICAL VALUES AS SOLD	PER 100G	*RI Average Adult	%RI Average Adult
ENERGY kJ / kcal	839kJ 200kcal	8400kJ 2000kcal	9.9% 9.9%
FAT	8.1g	70g	11.5%
OF WHICH SATURATES	0.5g	20g	2.5%
CARBOHYDRATES	21.0g	260g	8.1%
OF WHICH SUGARS	1.3g	90g	1.4%
PROTEIN	10.3g	50g	20.6%
SALT	0.74g	6g	12.3%

*Reference Intake of an Average Adult (8400kJ/2000kcal)

MICROBIOLOGICAL TESTING

TEST	TARGET	MAXIMUM	FREQUENCY
TVC	<100,000	1,000,000	Random annual
COLIFORMS	<1000	10,000	Random annual
E COLI	<10	100	Random annual
S AUREUS	<20	100	Random annual
LISTERIA MONOCYTOGENES	Absent in 25g	Absent in 25g	Random annual

ALLERGEN AND INTOLERANCE INFORMATION

ITEM	PRESENT YES/NO	INGREDIENT	CROSS CONTAMINATION
WHEAT & WHEAT DERIVATIVES	YES	Wheat flour	
GLUTEN	YES	Wheat flour	
SOYA/SOYA PRODUCTS	NO		
RYE	NO		
BARLEY	NO		
OATS	NO		
GARLIC	NO		
MEAT & MEAT PRODUCTS	NO		
PORK PRODUCTS	NO		
LAMB PRODUCTS	NO		
BEEF PRODUCTS	NO		
POULTRY PRODUCTS	NO		
ANIMAL FAT	NO		
MECHANICAL RECOVERED MEAT	NO		
MECHANICALLY SEPARATED MEAT / BAADER MEAT	NO		
FISH PRODUCTS	YES	Cod	
CRUSTACEANS	NO		
MOLLUSCS	NO		
IF ANIMAL ORIGIN, CONTAINS INGREDIENTS WHERE ANIMAL, FEED OR	NO		

FEED INGREDIENTS DERIVED FROM GENETICALLY MODIFIED SOYA, MAIZE OR NON EU RAPESEED ?			
EGG/EGG PRODUCTS	NO		
COWS MILK & MILK PRODUCTS	NO		
CHEESE PRODUCTS	NO		
LACTOSE	NO		
ADDED SUGAR	NO		
ADDED SALT	YES	YES	
CAFFEINE	NO		
CASIENE	NO		
CELERY / CELERIAC	NO		
COCOA	NO		
LUPIN	NO		
PEANUTS	NO		
NUTS	NO		
PINE NUTS / PINE KERNELS	NO		
UNREFINED NUT OILS & DERIVATIVES	NO		
COCONUT	NO		
ADDITIVES	YES	Raising Agents (Disodium Diphosphate, Sodium Bicarbonate) Stabiliser (Xanthan Gum)	
AZO DYES	NO		
ARTIFICIAL COLOURING	NO		
ADDED NATURAL COLOURING	NO		
NATURE IDENTICAL COLOURING	NO		
MAIZE	YES	Maize starch	
MUSTARD	NO		
RENNET	NO		
SESAME	NO		
SEEDS	NO		
WHEY	NO		
YEAST AND DERIVATIVES	YES	Yeast extract	
GENETICALLY MODIFIED ORGANISMS	NO		
CONTAINS FERMENTATION PRODUCTS AND / OR ENZYMES MANUFACTURED USING GENETICALLY MODIFIED ORGANISMS	NO		
SUPLHUR DIOXIDES AND SULPHITES ABOVE 10PPM	NO		
SUPLHUR DIOXIDES AND SULPHITES BELOW 10PPM	NO		
BENZOATES	NO		
IRRADIATED MATERIAL	NO		
PRESERVATIVES	NO		
ARTIFICIAL PRESERVATIVES	NO		
BHA / BHT	NO		

LECITHIN	NO		
MSG	NO		
OTHER FLAVOUR ENHANCERS	NO		
HYDROGENATED VEGETABLE OIL / FATS	NO		
HYDROGENATED OIL / FATS	NO		
MORE THAN 10% ADDED POLYOLS	NO		
PALM OIL	NO		
ANTIOXIDANTS	NO		
NATURAL FLAVOURINGS	NO		
ARTIFICIAL FLAVOURINGS	NO		
ARTIFICIAL SWEETENERS	NO		
ASPARTAME	NO		
SPELT	NO		
KAMUT	NO		

SUITABLE FOR	YES / NO	DETAILS
COELIACS	NO	
DIABETICS	YES	
EGG ALLERGY / INTOLERANCE	YES	
FISH ALLERGY INTOLERANCE	NO	
KOSHER	NO	
LACTOSE ALLERGY/INTOLERANCE	YES	
MILK ALLERGY/INTOLERANCE	YES	
MUSLIMS / HALAL	NO	
NUT/SEED ALLERGY/INTOLERANCE	YES	
SESAME ALLERGY/INTOLERANCE	YES	
LUPIN ALLERGY/INTOLERANCE	YES	
CRUSTACEANS ALLERGY/INTOLERANCE	YES	
MOLLUSCS INTOLERANCE	YES	
SOYA ALLERGY/INTOLERANCE	YES	
WHEAT ALLERGY/INTOLERANCE	NO	
VEGETARIANS *	NO	

VEGANS *	NO	
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* AS DEFINED BY GUIDANCE OF THE FOOD STANDARDS AGENCY

Approved on behalf of J Sykes & Sons (Manchester) Ltd

Name : Adam Jones

Position : **Food Technologist**

Date : September 6th 2018

Initial completion:- 15.12.14 by BJ

Amendments 13.01.16: - Product Title, Product Description, Ingredients declaration, Catch area, Allergy label declaration, nutritional table changed to RI table, in allergy & intolerance section SD changed as handled on site (amended by CM)

Amendments 27.04.16: - Ingredients Declaration (amended by CM)

Amendments 14.07.2016:- Product codes changed (amended by ZH)

Amendments 26.07.2016: - Size of product, Other allergen handled on site, Caught FAO, Species, Cooking instruction, Quality defects, Microbiological testing, Allergen and intolerance information. (amended by NM)

Amendments: 06.09.18:- Updated to spec issue 7 (amended by AJ)

Amendments: 04.06.2019 - Ingredients, Additives, Allergen label declaration, Inner dimension, Outer case dimension, Case weight, Gross weight of completed pallet, Nutritional information, Microbiological testing, Allergen and intolerance information (amended by NM)

Amendments: Ingredients updated